700.KG-6/PG-2



LAT NA RYNKU

Tradition and experience

Number33Ø104 mm128 mmØ 104 mm 128 mm Ø 104 mm 128 mm Power 4.5 kW 7.5 kW rating 3870 kcal/h 6450 kcal/h as ovenPower rating 5.5 kW Power rating 5.5 kW Arrow and the state of the state o	would:	/00.KG-0/	PG-2	1200x70	08900	, fuuul		
$ \begin{array}{c c c c c c c c c c } \hline & 104 \text{ mm} & 128 \text{ mm} \\ \hline & & & & & & & & \\ \hline & & & & & & & &$	Gas cooker							
	Burners	Number	3		3			
Power rating4.5 kW7.5 kWPower rating3870 kcal/h6450 kcal/has oven 6450 kcal/h 6450 kcal/h Power rating 5.5 kW 4729 kcal/h amberChamber dimensions $695x550x310 \text{ mm}$ GN $GN2/1$ ven temperature adjustment nge 50° - 300° Cted voltage, type of current $230V^{\sim}$ as connectionR 1/2wer rating 41.5 kW as msumptioE G20 [20mbar]m³/h 4.8 Lw G27 [20mbar]m³/h			104 mm		128 mm			
rating 3870 kcal/h 6450 kcal/h as ovenPower rating 5.5 kW 4729 kcal/h amberChamber dimensions $695x550x310 \text{ mm}$ GNGN2/1ven temperature adjustment nge 50° - 300° Cted voltage, type of current $230V \sim$ as connectionR 1/2ower rating 41.5 kW as connectionR $1/2$ ted voltage, type of current $230V \sim$ as connectionR $1/2$ ted voltage, type of current $230V \sim$ as connectionR $1/2$ ted voltage 41.5 kW as connection m^3/h 41.5 kWas connection m^3/h 5.6		Ø			Č			
Power rating 5.5 kW 4729 kcal/h amberChamber dimensions $695x550x310 \text{ mm}$ GN $GN2/1$ ven temperature adjustment $50^{\circ}-300^{\circ}\text{C}$ nge $50^{\circ}-300^{\circ}\text{C}$ ited voltage, type of current $230V^{\sim}$ as connection $R 1/2$ ower rating 41.5 kW as msumptio $E G20 [20mbar]$ m^3/h 4.8 Lw G27 [20mbar] m^3/h 5.6	-	Power	4.5 kW		7.5	kW		
Power rating 5.5 kW 4729 kcal/h namberChamber dimensions $695x550x310 \text{ mm}$ $GN2/1$ GN $GN2/1$ ven temperature adjustment nge $50^{\circ}-300^{\circ}C$ ted voltage, type of current $230V \sim$ $as connectionR 1/2R 1/2ower rating41.5 \text{ kW}asnsumptioE G20 [20mbar]main data matrixm^3/h4.8$		rating	3870 kcal/	h e	5450 k	kcal/h	7	
$\frac{4729 \text{ kcal/h}}{4729 \text{ kcal/h}}$ $\frac{\text{Amber dimensions}}{\text{GN}} \frac{695 \times 550 \times 310 \text{ mm}}{\text{GN}2/1}$ $\frac{\text{GN}}{\text{SO}^{\circ}-300^{\circ}\text{C}}$ $\frac{1000 \text{ cm}}{1000 \text{ cm}}$	Gas oven							0
Chamber dimensions $695x550x310 \text{ mm}$ GN $GN2/1$ ven temperature adjustment nge $50^{\circ}-300^{\circ}C$ ted voltage, type of current $230V \sim$ as connection $R 1/2$ ower rating 41.5 kW as msumptioE G20 [20mbar]Lw G27 [20mbar] m^3/h 5.6		Power rat		5.5 kW				
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ven temperature adjustment nge $50^{\circ}-300^{\circ}C$ ited voltage, type of current $230V \sim$ as connectionR 1/2ower rating41.5 kWas nsumptioE G20 [20mbar]Iw G27 [20mbar]m ³ /h5.6	Chamber _	Chamber	695x55	695x550x310 mm				
nge 50°-300°C ited voltage, type of current 230V ~ is connection R 1/2 ower rating 41.5 kW is s E G20 [20mbar] m³/h nsumptio E G27 [20mbar] m³/h		GN		GN2/1				
Instrument R 1/2 Instrument 41.5 kW Instrument B Instrument M³/h Instrument Im³/h Instrument Im³/h Instrument Im³/h	Oven temperature adjus range		stment	50	50°–300°C			
E G20 [20mbar] m³/h 4.8 Insumptio Lw G27 [20mbar] m³/h 5.6	Rated voltage	e, type of c	urrent		230V	~		
E G20 [20mbar] m³/h 4.8 nsumptio Lw G27 [20mbar] m³/h 5.6	Gas connecti	on			R 1/2			
nsumptio Lw G27 [20mbar] m ³ /h 5.6	Power rating			41.5 kW				
	Gas	E G20 [2	0mbar]	mª	³/h	4.8		
	onsumptio	Lw G27 [20mbar]	mª	³/h	5.6		
3B/P G30 [37mbar] kg/h 3.4	n	3B/P G3	kg	/h	3.4			

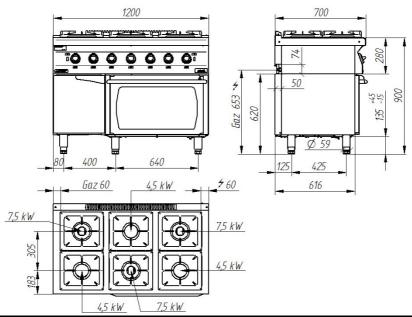
1200x700x900 [mm]

Description:

Model:

Devices made of high-grade stainless steels. Working plate made of AISI 304 stainless steel with thickness ≠ 1.5mm. Burners and grates made of cast-iron. Removable bowls for liquids ejected when cooking under burners. Adjustable burner power. Cooker is equipped with pilot burner with flame safety device. Grill adapters (smooth, grooved), reduction adapters and Wok grate can be used. Bar grate included. Glass door for viewing of products being processed.

700.KG-4/PG-2



The picture is for reference only; final product may be slightly different from the presented example.